

BAKED COOKIES HAVING DUAL TEXTURE

ABSTRACT

A baked cookie having a dual texture in a central portion and an outer portion arranged about the central portion, the central portion representing the innermost 33 to 66% of the area or volume of the baked cookie while the outer portion represents the outermost 17 to 33% of the area or volume of the baked cookie, and having an average moisture level of about 6.5 to 10 weight percent water moisture after baking. The cookie maintains its dual texture and average moisture level for at least about 2 to 8 hours after baking and during warming in an enclosure for display to a plurality of consumers.